Key Largo Marriott Bay Resort
103800 Overseas Highway
Key Largo FL 33037
305.453.0582 (p)
305.451.6054 (f)
www.marriott.com/mthkl
relax and enjoy

Our award winning chefs will work with you to create a wonderful dinner for family and friends. We’ll handle all of the details so you can relax before your special day.

Prices are subject to 21% service charge & 7 1/2% FL Sales Tax. Prices are subject to change.
The Rehearsal Dinner

The Cookout
~ Seasonal Fruit Display
~ Southern Potato Salad
~ Crisp Garden Salad with Assorted Dressings
~ Grilled Vegetable Platter with Dipping Sauces

The Main Course
(please select three)
~ Beef Kabobs
~ London Broil
~ Hamburgers and Hot Dogs
~ Grilled Chicken Breasts (BBQ or Lemon Pepper)
~ Italian Sausage Hoagies with Onions and Peppers
~ Catch of the Day

Served with:
~ Corn on the Cob
~ Baked Beans

Accompaniments

Appropriate Condiments
Tray of Tomato, Onions and Crisp Lettuce
Assortment of Fresh Baked Rolls and Breads

Dessert
Assorted Desserts
Starbucks® Brand Coffee – Regular, Decaf and Iced Tea
Grill Chef fee

Prices are subject to 21% service charge & 7 1/2% FL Sales Tax. Prices are subject to change.
We can accommodate every wish and family tradition for your ceremony, offering spectacular venues to make your wedding fairy tale perfect.
Discover a Tropical Paradise where the warm breezes and spectacular sunsets create the perfect setting for your Important Day. Let the gentle breeze that rolls in off the water turn the page of a new chapter in your life.

**Our Beaches**

**Gus’ Beach**
$850 – $1250 plus 21% service charge & 7½% Florida State Tax

**Largo Key Beach**
$850 – $1250 plus 21% service charge & 7½% Florida State Tax

Without Reception
$1500 plus 21% service charge & 7½% Florida State Tax

Prices are subject to 21% service charge & 7½% FL Sales Tax. Prices are subject to change.
Your celebration may include a champagne brunch, bountiful lunch buffet or more formal sit down lunch. Whichever you choose, our wedding event planners will help you fashion a fantastic menu that you and your guests will savor.

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An Afternoon Wedding in the Keys

~Four Hour Cocktail Reception to include:
  Open Bar of
  Premium Brands
  Imported and Domestic Beer
  A selection of Fine Wines
  Passed Champagne
  Sparkling Champagne Toast

~Five Selected Butler Passed Hors D’oeuvres

~Your Choice of:
  ➢ An Elegant Plated Lunch featuring the Duet Plate
  ➢ An Afternoon featuring Chef Attended Stations or
  ➢ A Lavish Lunch Buffet

~Wine Service with Lunch

~Beautiful Room
  Complimentary room for the Bride and Groom on their
  Wedding Night
  Ask about Preferred Rates for your guests, based on availability

~Chair Covers
  With Sashes Included in Full Packages with our Preferred
  Vendors only

Prices are subject to 21% service charge & 7 1/2% FL Sales Tax. Prices are subject to change.
Lunch Service

Silver Package
Reception To Include:
~Fruit and Cheese Display and Passed Hors D’oeuvres
~A Pasta Station with Penne, Fussili and Tri Colored Tortellini with Chunky Tomato Basil Sauce, Creamy Pesto and Bolognese. Mushrooms, Spicy Italian Sausage, Fresh Spinach, Garlic and Grated Parmesan Cheese
~Three Course Plated Lunch Featuring the Chef’s Duet Plate

Gold Package
Reception To Include:
~Fruit and Cheese Display
~Passed Hors D’oeuvres
~Chef’s Pasta Station
~Three Course Plated Lunch Featuring the Chef’s Duet Plate
~A Chocolate Dipped Strawberry with the Wedding Cake

Diamond Package
Reception To Include:
~Fruit and Cheese Display
~Passed Hors D’oeuvres
~Choice of One Station:
~Three Course Plated Lunch Featuring the Chef’s Duet Plate
~Viennese Trays of Assorted Miniatures Pastries

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When it comes to tying the knot, Marriott Certified Wedding Planners are an important part of your special day. Our expert wedding event planners provide complimentary services, handling all of the event details and working closely with you to ensure the perfect wedding.
An Evening Wedding in The Keys

~Five Hours of Open Bar
  Premium Brands
  Imported and Domestic Beer
  A selection of fine Wines
  Passed Champagne

~Cocktail Reception
  Five Unlimited Butler Passed Hors D’oeuvres
  A Display of Imported and Domestic Cheese with Seasonal Fruit Gamish
  Crisp Vegetable Crudité with Creamy Dips

~Sparkling Champagne Toast

~Your Choice of:
  ➢ An Elegant Dinner featuring the Duet Plate*
  ➢ An Evening featuring Chef Attended Stations*
  ➢ A Lavish Dinner Buffet*

~Wine Service with Dinner

~Beautiful Room
  Complimentary room for the Bride and Groom on their Wedding Night
  Ask about Preferred Rates for your guests, based on availability

~Chair Covers
  With Sashes Included in Full Packages with our Preferred Vendors only

~Additional Suggestions
  Cappuccino Cart ~ Viennese Dessert Table ~ Ice Sculptures ~
  Martini Luge ~ Champagne Bar ~ Cordials and Super Premium Bars ~

We will be pleased to custom design a package to fit your special needs.
Reception

Package to Include:
Imported and Domestic Cheese Display with Assorted Crackers, Garnished with Seasonal Fresh Berries
A Display of Crisp Crudités with House Dips

Hors D’oeuvres Menu
(Please select five items)

Served Warm
- Spanikopita
- Franks en Route with Spicy Mustard
- Beef Wellington
- Mini Beef Kabobs with Tenderloin Tips and Vegetables
- Macadamia Chicken with Thai Peanut Sauce
- Blackened Dolphin Fingers with Remoulade
- Vegetable Spring Rolls with Citrus Ginger Soy
- Kozy Shrimp (Wonton Wraps) with Orange Marmalade
- Miniature Crab Cakes with Mango Creole Aioli
- Conch Fritters with Key Lime Sauce
- Coconut Dusted Shrimp with Pineapple Sweet and Sour

Served Chilled
- Sliced Beef Tenderloin Canapés on Toasted Crostini with Horseradish Cream
- Cherry Tomato and Fresh Mozzarella Brochettes with Pesto Cream Vinaigrette
- Mini Wraps: Italian, Vegetarian or Shrimp
- Toasted Sesame Seared Ahi Tuna on Cucumber Rounds
- Mango Chicken Cups
- Crab Salad in Lotus Wonton Cups, Garnished with Avocado

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Dinner Service

Package to Include:

Salad Selection
French Service of Rolls

(Please select one salad)

~Fresh Roma Tomatoes and Mozzarella Salad  
  Creamy Pesto Dressing with Baby Greens
~Baby Lettuce, Walnuts and Hearts of Palm  
  with a Raspberry Vinaigrette
~Spinach Salad, Gorgonzola Cheese, Spiced  
  Pecans and Strawberries with a Roasted Pear  
  Vinaigrette
~Traditional Garden Salad with Specialty Dressing
Key Largo Marriott Bay Resort | 103800 Overseas Highway | Key Largo, FL 33037 | 305.453.0582

Dinner Service

Silver Package

Entrée Selection

Please make one entrée selection:
(Additional Entrée Selections are @ $10 per person)

- Island Spiced Grilled Pork Loin
- Duet Plate of 5oz. Filet Mignon with Mahi Mahi
- Top Sirloin with Bordelaise Sauce
- Tropical Herb Crusted Chicken with Mango Salsa
- Chicken Marsala
- Chicken Francaise
- Herb Crusted Mahi Mahi with Key Lime Butter Sauce
- Almond Crusted Yellowtail Snapper

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Dinner Service

Gold Package

~A Pasta Station with Penne, Bowtie and Tri-Colored Tortellini with Chunky Tomato Basil Sauce, Creamy Pesto and Bolognese. Mushrooms, Spicy Italian Sausage, Fresh Spinach, Garlic and Grated Parmesan Cheese.

Entrée Selection

Please make one entrée selection:
(Additional Entrée Selections are @ $10 per person)

~Duet Plate of 5oz. Filet Mignon in a Bordelaise Sauce and Mahi-Mahi
~Filet Mignon 7oz. with Bordelaise Sauce
~Prime Rib Au Jus
~Stuffed Chicken Rollantine with Spinach and Sun-Dried Tomatoes
~Free Range Breast of Chicken in Natural Reduction
~Mahi-Mahi with Fresh Tomato Basil Relish with Extra Virgin Olive Oil
~Snapper stuffed with Crabmeat in a Meyer Lemon Butter Sauce
Dinner Service

Diamond Package

Please select one station:

- A Pasta Station with Penne, Bowtie and Tri-Colored Tortellini with Chunky Tomato Basil Sauce, Creamy Pesto and Bolognese. Mushrooms, Spicy Italian Sausage, Fresh Spinach, Garlic and Grated Parmesan Cheese
- An Asian Station of Marinated Beef and Chicken with Oriental Vegetables, Fried Rice, Sweet Soy Sauce, Pot Stickers and Spring Rolls With Displays of Assorted Sushi

Sebastiani Wines
Upgrade your Wine Selection and receive an Exclusive-Hand Etched 3 Liter Bottle of Sebastiani wine, to commemorate your special day! Minimum of 125 people. Ask your wedding specialist how we can make this work for your event!

Reception to include:
- Trays of Assorted Miniature Pastries and Chocolate Dipped Fruit for each Table

Entrée Selection
Please make one entrée selection:
(Additional Entrée Selections are @ $10 per person)

- Tenderloin Oscar and Grilled Chicken Dijon
- Duet Plate of 5oz. Filet Mignon Bordelaise and Caribbean Snapper with a Mango Salsa and Valencia Orange Scented Buerre Blanc
- 7 oz. Filet Mignon and a Colossal Shrimp stuffed with Lump Crab
- Veal Chop (12oz) with the Perfect Martini Sauce

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Dinner Service

Tablesider Wine Service
Suggested Upgrades:

~Sebastiani-
  Chardonnay, Cabernet, Merlot

~Kendall Jackson-
  Chardonnay, Cabernet, Merlot

Additional Packages

~Children's Packages (4-12 years)
~Young Adult Packages (13-20 years)
~Vendor's Meals
~Amenity Bags are delivered by the Bell Staff

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Grande Buffet Dinners

Minimum Guarantee Fifty Guests

Cold Station
~Fresh Fruit Display
~Crisp Garden Salad with Assorted Dressing
~Traditional Caesar Salad with Garlic Croutons
~Roma Tomatoes and Mozzarella with Creamy Pesto on Petite Micro Greens
~Salad of Marinated Hearts of Palm and Asparagus Tips

Buffet Entrées
~Crab stuffed Florida Snapper Filet with Lemon Buerre Blanc
~Tropical Herb Crusted Chicken with Fruit Salsa
~Seared Peppercom Sirloin with Boursin Cheese and Brandied Cream
~Tri-Color Tortellini with Alfredo Sauce

Carving Station
(Please select one)
~Roast Breast of Turkey
~Honey Baked Ham
~Top Round of Beef

To include:
~Fresh Bakery Rolls and Butter ~Chef Carving Attendant Included

Vegetables
~Seasonal Vegetables

Potato and rice
~Parslied Red Bliss Potatoes ~Herb Rice Pilaf

Starbucks® Brand Coffee Service

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Dinner Station Menu

Minimum Guarantee Fifty Guests

Pasta Station
~Freshly prepared Pasta of Penne, Bowtie and Tri-Color Tortellini with Chunky Tomato Basil, Creamy Pesto and Bolognese. Mushrooms, Spicy Italian Sausage, Fresh Spinach With Parmesan Cheese and Garlic
~Caesar Salad
~Choice of two: Scallops, Shrimp or Chicken

Carving Station
~Top Round of Beef
~Roast Breast of Turkey
~With Sauces, Condiments and Rolls
~Herb Mashed Potatoes and Vegetable Medley
~Signature House Salad with Assorted Dressings

Oriental Station
~Marinated Beef and Chicken with Oriental Stir Fried Vegetables, Fried Rice with Sweet Soy Sauce and Crispy Noodles, Spring Rolls, Pot Stickers and Wontons

Dessert Station
~Assorted Mousse and Tartlets, Miniature Dessert Pastries, Fresh Fruit Tray, Cookies and Chocolate Dipped Strawberries

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We offer unparalleled services that your guests will appreciate. From spacious guestrooms to private pre-reception areas, breathtaking indoor and outdoor ceremony venues. To specialty linens and chair covers, as well as many other wedding extras such as distinctively designed place cards, cake boxes and guest books. Marriott can create a day that’s special for everyone.
Deluxe Presentations

As additions to an Elegant Dinner Event
Pricing Based on One Hour Duration

Appetizers

Jumbo Lump Crab Cakes with Grilled Corn, Poblano Salsa, Red Pepper Coulis

Two Colossal Shrimp with Maine Lobster Aioli, Roasted Tomato Tapenade

Romano, Parmesan and Mozzarella Ravioli with Wild Mushroom Ragout in a Fra Diavolo Sauce

Fresh Seasonal Berries in a Sugared Wine Glass

Antipasto Display

A Display of Imported Cheeses and Meats with Marinated Vegetables to include: Olives, Roasted Peppers, Yellow Squash, Artichokes Pepperoncini and Mushrooms with Ciabatta Bread, Kosher Salt, Olive Oil and Pepper Grinder

Smoked Fish Display

Smoked Herring, Smoked Whitefish, Smoked Trout, and Smoked Salmon Served with Toast Points, Sliced Tomato, Sliced Onion, Capers, Lemon, Chopped Eggs

Continued...
Deluxe Presentations

**Bayside Chilled Seafood Display**
Crab Claws, Jumbo Steamed Shrimp (3 pieces per person) and Oysters on the Half Shell, Served on Crushed Ice with Key Lime Cocktail Sauce, Horseradish and Lemon Wedges

(50 person minimum)

**Chocolate Fountain Accompaniments**
Shortbread Cookies, Pineapples, Strawberries, Marshmallows and Biscotti

**Dessert Trays**
Assorted Mousse and Tartlets, Miniature Pastries and Chocolate Dipped Strawberries
(2 pieces per person)

**Baked Brie En Croute**
A large wheel of Imported Brie, Almonds and Wildflower Honey Wrapped in Puff Pastry and Baked Golden Brown. Served with Toasted French Bread and assorted Flatbreads
(50 person minimum)

**Shrimp Cocktail**
Chilled Caribbean Shrimp Cocktail Served with Key Lime Cocktail Sauce
(3 pieces per person)

Continued...
Deluxe Presentations

Martini Mix
Yukon Potato Mash with Roasted Garlic, Purple Peruvian and Sweet Potato with Chives, Sour Cream, Crumbled Bacon and Cheddar Cheese Served in Martini Glasses

Pasta Station
Pastas to include Penne, Bowtie, and Tri-Colored Tortellini with Chunky Tomato Basil Sauce, Creamy Pesto and Savory Bolognese. Fresh Spinach, Shredded Parmesan Cheese, Mushrooms and Spicy Sausage

Asian Accents
Marinated Chicken Stir-Fried with Asian Vegetables Accompanied by Beef Lo Mein Salad, Fried Rice, Spring Rolls, Pot Stickers With Soba Noodles and Teriyaki Sauce

Mini Lamb Chops
Petit Mini Herb Crusted Lamb Chops with Mint Jelly (3 per person) minimum 50 pieces

Sebastiani Wines
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Champagne Bar
An opulent station of our house champagne served with Orange Juice (Mimosas), Cranberry Juice (Poinsettias), Midori, Bitters (Champagne Cocktail), Peach (Bellini’s) and Chambord (Kir Royale) For one hour. Ice Sculptures on Request.
We take great pride in providing exceptional food and drink, service and atmosphere. We offer many services to make wedding receptions special, such as great wine selections, distinctive menus, unique ice carvings, beautiful floral displays and dramatic lighting. It’s your wedding reception... and our opportunity to impress you.
The Send Off Breakfast Buffet

~Fresh Florida Orange Juice  
~Tropical Fruit Display  
~Select Assorted Breakfast Bakeries with House Baked Muffins  
~Hearth Baked Bagel Assortment with Smoked Salmon, Eggs, Tomato, Chopped Onion, Capers, Preserves, Cream Cheese and Butter  
~Scrambled Farm Fresh Eggs  
~Crisp Smoked Bacon and Savory Breakfast Sausage  
~Golden Breakfast Potatoes  
~Freshly Brewed Starbucks® Brand Coffee  

The Chef’s Omelette Station

~Farm Fresh hand tossed Omelettes filled with the following fresh ingredients:  
Roasted Red Peppers, Sliced Fresh Mushrooms, Fresh Spinach, Diced Ham and Cheeses  
**Egg Beaters available upon request

Belgium Waffle and Blintz Station

With an array of choices including: Fresh Sliced and Whole Seasonal Berries, Whipped Cream, Applesauce, Sour Cream and Warm Vermont Maple Syrup

Pricing is based on menu selection
The ceremony and reception are just the beginning. Let the romance continue. Imagine a gorgeous honeymoon suite with champagne, chocolate covered strawberries and breakfast in bed. Choose from our romantic honeymoon packages, available at more than 2,500 hotels and resorts worldwide for a unique destination wedding.
Key Largo Marriott Bay Resort

Just 55 miles from Miami, yet a world apart, our 17 acre waterfront resort is an unspoiled tropical oasis. A place where the gentle rhythm of swaying palms and tranquil waters shape the pace of life on the island. Where every amenity is just outside your door.

Play Pleasurably

A sparkling blue swimming pool and a private beach create a year-round playground with an abundance of recreational activities. Spend blissful days exploring the nearby underwater reefs, fishing the sea, parasailing or sailing away on a catamaran. Work out in the fitness room or relax with a massage in the Day Spa. Even the kids have their own club for activities.

Dine Divinely

No matter where you dine, the views are as much a part of the experience as the food itself. Enjoy lunch at Flipper’s poolside, cocktails and a spectacular sunset at Breezer’s Tiki Bar, then cross the resort’s signature lighted bridge for a Florida-inspired cuisine at Gus’ Grille.

Rest Impressively

After a day of play, rest assuredly in the resort’s luxurious guest rooms and suites. Almost all have private balconies with magnificent water views and luxurious amenities, including Marriott’s signature beds with plush comforters, feather top mattresses and a wealth of fluffy pillows.
Key Largo Marriott Bay Resort

Hotel Amenities
- 153 spacious guest rooms (20 two-bedroom suites) most with private balconies and stunning water views
- Each room includes coffeemakers, mini-bars, hair dryers, safes, voicemail and HBO
- Complimentary wireless internet access throughout the Resort and complimentary parking
- By The Way Gift Shop

Dining Options
- Award-winning Gus’ Grille waterfront restaurant
- Breezer’s Tiki Bar
- Flipper’s Pool Bar

Recreational Activities
- Swimming pool, Jacuzzi and private beach
- On-site Dive Shop with Dive Certification instructions, dive and snorkel trips, twice daily. Deep sea and back country fishing, boat rentals, Wave Runners, Kyaks and Parasailing
- Sunset Cruises
- Fitness room and Open Air Boutique Spa
- Bicycle Rental
- Two Helipads
- Kids Club and Activities